



QUEEN CITY

RECEIPT BOOK

THE CELEBRATED COLLECTION OF PRIZE
RECEIPTS FOR

DESSERTS

ICE CREAMS, FRUIT ICES,
SHERBETS,
JELLIES, PUDDINGS &c.

PRICE, 25 CENTS.

— PUBLISHED BY —

Shepard Hardware Co.

BUFFALO, N. Y., U. S. A.



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“QUEEN CITY”
Receipt Book.

PRIZE RECEIPTS FOR
DESSERTS.

ICE CREAMS, FRUIT ICES,

SHERBETS, FROZEN FRUITS,

FROZEN BEVERAGES,

FROZEN PUDDINGS,

WATER ICES, Etc.

PUBLISHED BY
SHEPARD HARDWARE CO.,
BUFFALO, N. Y.

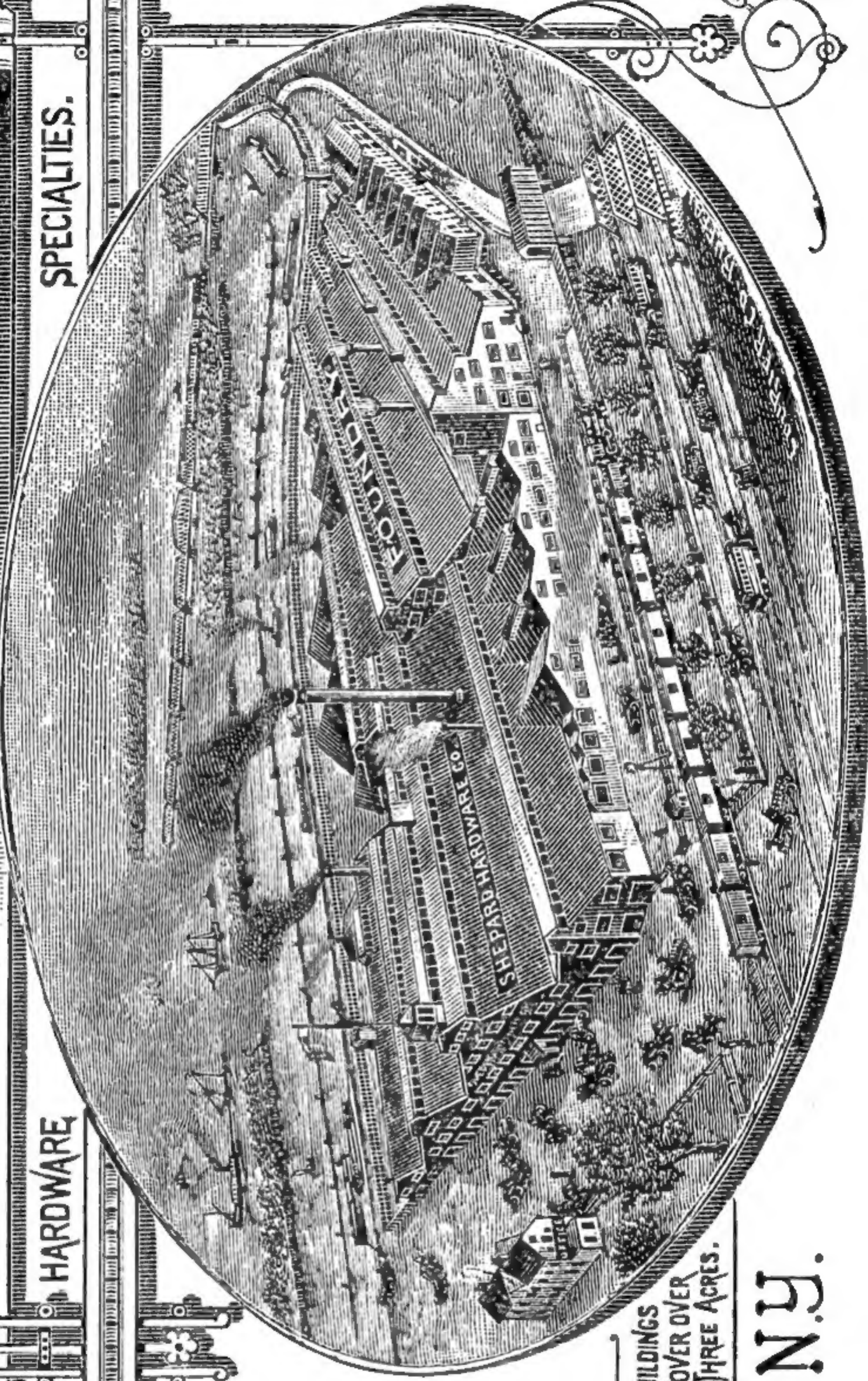
NEW
WORKS

SHEPARD HARDWARE COMPANY.

MAMMOTH
FOUNDRY.

HARDWARE

SPECIALTIES.



MAIN BUILDINGS
COVER OVER
THREE ACRES.

Buffalo, N.Y.

SHEPARD HARDWARE COMPANY.

Headquarters for

ICE CREAM FREEZERS.

"Lightning," quadruple motion. Best freezers made.

JELLY, FRUIT AND LARD PRESSES.

"Queen City," latest and best.

SPRING HINGES.

Shepard's "Samson" Spring Hinge, for Screen Doors, etc.
New Pattern. Handsome and Effective.

BLIND HINGES (Surface).

Largest assortment—Shepard's, Clark's, etc.

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Lull & Porter, Reversible, etc.

GATE HINGES AND LATCHES.

CYLINDER RINGS OR WALL SAFE HEADS (Buttles' Pat.).

TINNERS' STOVES (Buttles' Pat.).

MECHANICAL TOY BANKS.

HAND FLUTERS.

STOVE-PIPE DAMPERS.

STOVE LID LIFTERS.

"QUEEN CITY" BROILER.

For Gasoline, Oil, or Gas Stoves.

"DOME" SAD-IRON HEATER.

For Gasoline, Oil, or Gas Stoves.

TOY CAP PISTOLS.

BOILER AND MILK-CAN HANDLES.

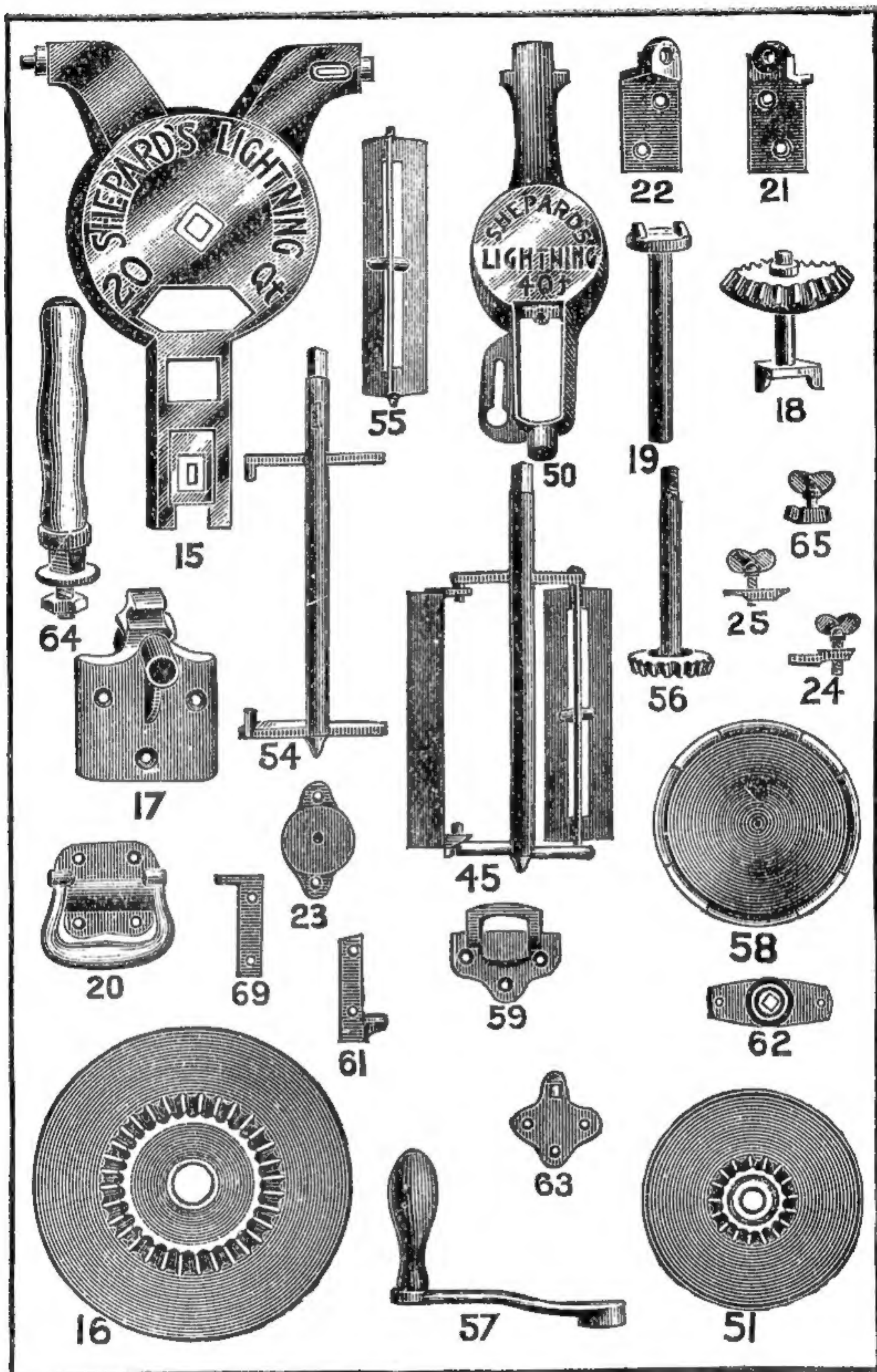
STAIR-RAIL BRACKETS.

CAST BAKE PANS.

CAST GARDEN TROWELS, COFFEE POT and SAD STANDS, BEDSTEAD FASTENINGS, Etc.

Custom work, when in considerable quantities, solicited. Three cupolas. Foundry floor, 300 x 265 feet. Main building covers about 3½ acres. Good facilities for shipping to all parts of the country. Your orders solicited. Address

SHEPARD HARDWARE CO., Buffalo, N. Y.



- | | | |
|------------------------------|--|---------------------------------|
| 15. Jumbo Top Plate. | 27. Can, with bottom. | 56. Pinion and Pinion Shaft. |
| 16. Jumbo Top Cog. | 28. Packing Cans with tight Covers. | 57. Crank and Handle, complete. |
| 17. Jumbo Front Bearing | 29. Tubs. | 58. Can Bottom. |
| 18. Pinton Clutch Shaft. | 30. Wrench, | 59. Hinge Ear. |
| 19. Long Clutch Shaft. | 31. Fly Wheel, complete, with Handles and Set Screw. | 61. Lower Scraper Lug. |
| 20. Side Handle. | 45. Dasher, Complete. | 62. Dasher Holder. |
| 21. Jumbo Ear Piece(left) | 50. Top Plate. | 63. Front Ear. |
| 22. Jumbo Ear Piece (right). | 51. Top Cog. | 64. Handle for Fly Wheel |
| 23. Tub Socket. | 54. Dasher Shaft, | 65. Front Catch. |
| 24. Jumbo Side Bolt. | 55. Wheel Dasher. | 69. Upper Scraper Lug. |
| 25. Jumbo Front Bolt. | | |
| 26. Wood Scraper. | | |

PARTS OF FREEZERS, PRICE LIST "L."

No.		1 quart.	2 quart.	3 quart.	4 quart.	6 quart.	8 quart.	10 quart.	14 quart.	JUMBO 14 quart.	JUMBO 20 quart.
15	Jumbo Top Plate.....	\$....	\$....	\$....	\$....	\$....	\$....	\$....	\$....	\$2.65	\$3.60
16	Jumbo Top Cog.....	1.38	1.77
17	Jumbo Front Bearing.....77	.77
18	Pinion Clutch Shaft.....	1.73	1.92
19	Long Clutch Shaft.....	1.73	1.92
20	Side Handle..38	.38	.38	.38
21	Jumbo Ear Piece (left)38	.38
22	Jumbo Ear Piece (right)38	.38
23	Tub Socket...	.38	.38	.38	.38	.38	.38	.38	.38	.38	.38
24	Jumbo Side Bolt..38	.38
25	Jumbo Front Bolt.....38	.38
26	Wood Scraper	.38	.38	.38	.38	.38	.38	.38	.38	.38	.38
27	Can, with bot- tom.....	.58	.69	.81	.88	1.23	1.54	1.92	2.38	2.38	3.54
28	Packing Can with tight Cover.	1.00	1.23	1.38	1.54	1.73	2.00	2.46	3.08	3.08	4.92
29	Tubs	1.15	1.27	1.39	1.73	2.30	2.69	4.20	6.35	6.35	9.23
30	Wrench38	.38
31	Fly Wheel Complete, with Handle and set Screw.	4.80	6.90
45	Dasher, Com- plete.....	.62	.73	.88	1.00	1.35	1.54	1.73	2.50	2.50	3.77
50	Top Plate.....	.54	.77	.85	1.12	1.46	2.00	2.30	3.15
51	Top Cog..	.38	.42	.54	.62	.81	1.00	1.19	1.38
54	Dasher Shaft.	.38	.38	.38	.46	.62	.73	.85	1.19	1.19	1.96
55	Wheel Dasher	.38	.38	.38	.38	.46	.58	.62	1.08	1.08	1.54
56	Pinion & Pin- ion Shaft...	.38	.38	.38	.38	.38	.50	.62	.69
57	Crank & Hdl, Complete..	.38	.38	.38	.38	.38	.38	.65	.65	1.42
58	Can Bottom ..	.38	.38	.38	.42	.54	.65	.73	1.00	1.00	1.19
59	Hinge Ear....	.38	.38	.38	.38	.38	.38	.38	.38
61	Lower Scraper Lug.....	.38	.38	.38	.38	.38	.38	.38	.38	.38	.38
62	Dasher Holder	.38	.38	.38	.38	.38	.38	.38	.38	.38	.38
63	Front Ear....	.38	.38	.38	.38	.38	.38	.38	.38	.38	.38
64	Handle for Fly Wheel.....58	.58
65	Front Catch.	.38	.38	.38	.38	.38	.38	.38	.38
69	Upper Scraper Lug.....	.38	.38	.38	.38	.38	.38	.38	.38	.38	.38

Discount..... per cent.

SHEPARD'S "LIGHTNING" ICE CREAM FREEZER,

With Combination Hinge Top, Famous Wheel Dasher, and
Patent Automatic Scraper.

QUADRUPLE MOTION.

FREEZES QUICKER, EASIER, AND MAKES
MORE ICE CREAM from given quantity of
cream than any other Freezer. The revolving
Wheel Dasher forces the cream from center to cir-
cumference of can, where it is quickly frozen and
then removed by adjustable scraper, to be followed
by more cream from the center, and so on until the
whole contents are ready for the table.

In addition to this, the Dasher as it turns forms a
vacuum in the freezing cream from the top to the
bottom of the can, which fills with air and is beaten
in the cream, making it very light and palatable, and
greatly increasing the quantity put in the can.

The gearing is entirely enclosed, preventing any
possibility of injuring the operator.

**The Tubs are extra large, made of best
quality of cedar.**

The can may be revolved after Dasher has been
removed, if desired.

Workmanship and material of the best quality.

PRICE LIST

— OF —

SHEPARD'S "LIGHTNING" ICE CREAM FREEZERS. (TRADE MARK.)

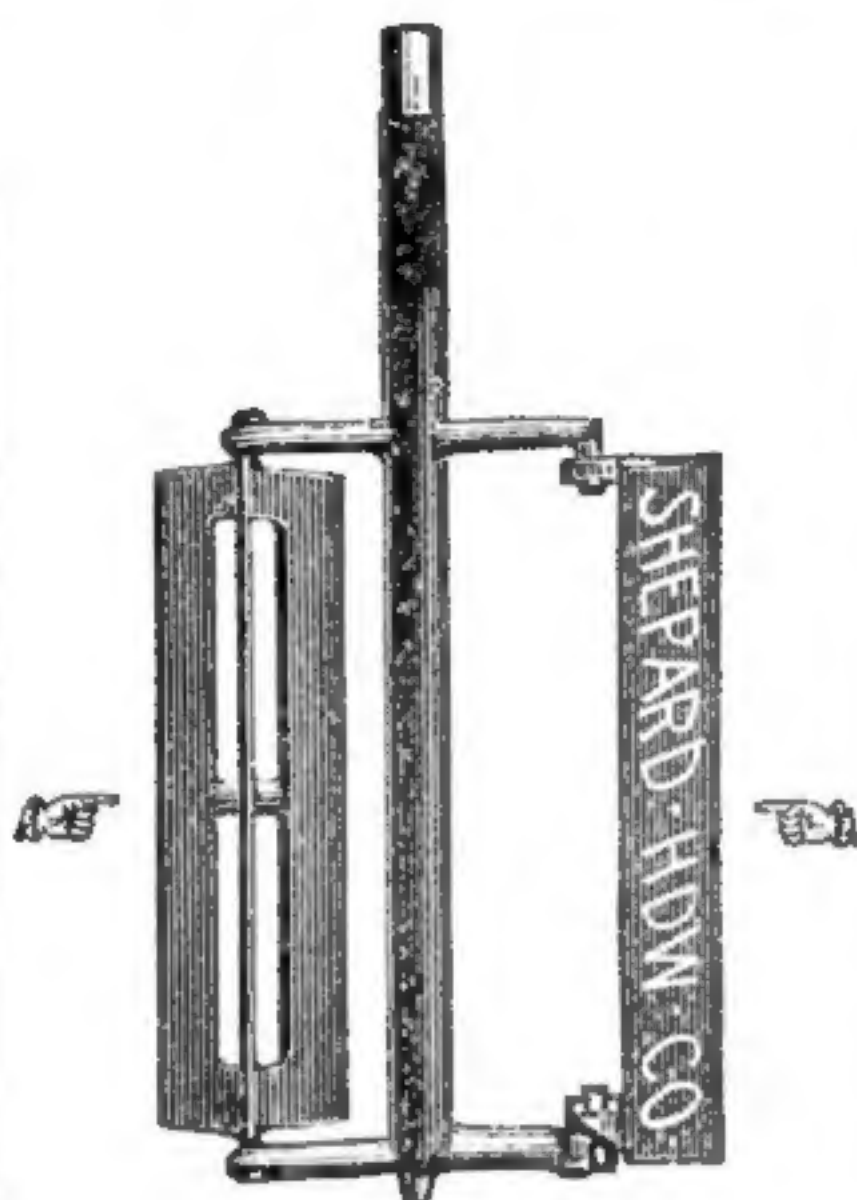
1 quart, each . . .	\$3.00	6 quart, each . . .	\$ 7.00
2 " . . .	3 75	8 " . . .	9.00
3 " . . .	4.50	10 " . . .	11.00
4 " . . .	5.50	14 " . . .	14.00

Discount per cent.

FOR LARGER SIZES SEE PAGE 8.

SHEPARD'S "LIGHTNING" ICE CREAM FREEZER.

The Wheel Dasher revolves on its journal-bearings (when the can turns) forcing the cream from center to circumference of can.



Wonderful new Scraper, the "Automatic." By an ingenious device, the scraper is suspended on an incline, and comes in close contact with the can at all times. The only scraper that is sure to scrape inside of the can clean.

INCLINE.



FAMOUS WHEEL DASHER. (QUADRUPLE MOTION.)

—SHEPARD'S—

“JUMBO LIGHTNING”

ICE CREAM FREEZER

With Hinge Top and Famous Wheel Dasher.

(QUADRUPLE MOTION.)

Is extra heavy and strong, requires less power, and consequently runs much easier than other large size freezers. It is especially adapted to the needs of boarding houses, hotels, confectioners, etc.

The top plate is hinged to one side of the tub, so that it swings free from the can, leaving sufficient room to take the can from the tub when it is thrown back. The fly wheel remains stationary on the opposite side of the tub, and does not require to be lifted off. The pinion shaft and fly wheel shaft are connected by means of a simple clutch, which engages or disengages by raising or lowering the top plate.

Both the hinged top plate and the fly wheel are so arranged that they may be easily removed from the tub, if desired, and replaced without trouble.

PRICE LIST.

14 qt., with clutch and fly wheel, each.....	\$20.00
20 “ “ “ crank, “	23 00
20 “ “ “ fly wheel, “	28.00

Discount.....per cent.

FOR SMALLER SIZES SEE PAGE 6.

SHEPARD'S
JUMBO "LIGHTNING"

(QUADRUPLE MOTION.)



ICE CREAM FREEZER

WITH

FAMOUS WHEEL DASHER.

SHEPARD'S "LIGHTNING" FREEZER.

DIRECTIONS FOR FREEZING.

Be Sure that the Freezer is Sweet and Clean.

GIVE the can and beaters a thorough scalding before using. Place the Freezer on a bench of a convenient height for turning the crank. Pour the mixture that is to be frozen into the freezer can ; put the beater or dasher in this (being careful to have the point on the bottom of the dasher fit into the depression in the center of the can); then put the cover on the can and place it in the tub, being careful to have the point on the bottom fit into the socket in the tub ; fasten the Combination Hinge Top down with the thumb screw bolt, and turn the crank to see if everything is in the right place.

Next comes the packing.

A mixture of melting ice and salt is many degrees colder than ice alone. During the process of freezing, all the heat inside the can is rapidly absorbed by the melting ice, so that the temperature of the cream or whatever may be placed in the freezer is reduced to the freezing point. The finer the ice is crushed the quicker it melts. For this reason the ice should be crushed or shaved until fine and mushy, not merely broken in lumps. The ice may be broken in a canvas bag with a mallet, or may be shaved off the side of a large piece with an ordinary ice shaver (a flat piece of steel with large saw-shaped teeth). Use one part salt to three or four parts ice. Coarse salt is the best. The fine ice mixed with the proper proportion of coarse salt should be placed around the can. Pack the ice down with a paddle or common piece of wood. (Be careful not to dent the can when packing

the ice around it—large lumps should be avoided on this account.) Then turn the crank steadily and do not stop until the cream is frozen, keeping the tub well packed with ice and salt.

It will be observed that the cream begins to freeze rapidly about the time the salt begins to melt the ice. Do not turn the water out of the tub, as it is one of the strongest elements to help the freezing. When it rises as high as the hole bored in the tub, which is a little way below the top of the can, it will run out. This hole or opening is bored in the tub to prevent the salt water from running in at the top of the freezer can.

When the cream begins to thicken, the freezer will run a little harder, and the crank may then be turned a trifle faster, so that the wheel dasher will beat up the cream more thoroughly.

Do not try to turn the crank after the cream is frozen through. Remove the dasher while the cream is of the consistency of thick mush, for the "Lightning" Freezer freezes the cream so much quicker than other freezers that if the dasher is not removed before the cream is too hard, it may become fastened in the solid cream.

After the dasher has been removed, stop up the hole in the top cog or cover of the can through which the dasher passes, and lay the gear-frame over, to keep the can down in the ice. Cover with a piece of old carpeting wet in the salt water. If the ice and salt have been well packed, and the cream is to be served within an hour and not moulded, no more ice will be needed. But if it is to be kept longer, draw off the water and add more ice and salt.

If the cream is to be served from a mould, remove it when you do the dasher. Fill the mould, cover with thick white paper, put on the tin cover, and bury in fresh ice and salt.

“Lightning” Freezer RECIPES.

“Lightning” Freezer Premium Ice Cream.

1. For two quarts of Vanilla Ice Cream, boil two teacupfuls of milk in a milk boiler, or in a basin set inside of a pan of water. Beat the yolks of two eggs, stir them in the boiling milk, and continue stirring until it thickens like custard. When cool, add the whites of four eggs, previously beaten to a stiff froth, and one coffee-cupful of pulverized sugar. Put on the ice. When ready for freezing, add one quart of rich cream, three teaspoonfuls extract of vanilla, and freeze.

Chocolate Ice Cream.

2. Use the recipe given above for “Lightning” Freezer Premium Ice Cream, adding to the milk, before boiling, from two to four ounces grated chocolate.

Almond Ice Cream.

3. Use same recipe as for Vanilla Ice Cream, except use extract of bitter almond for flavoring.

Lemon Ice Cream.

4. The same recipe as for Vanilla Ice Cream, except use extract of lemon for flavoring.

Tutti Frutti Ice Cream.

5. Make same as ordinary ice cream, and as soon as it begins to thicken in the freezer, add candied cherries to the proportion of about six ounces of cherries to two quarts of cream. Then cover the freezer can and turn the crank so as to mix the cherries in, and beat the cream up light, until it is frozen.

Read directions for freezing, pages 10 and 11.

Receipt Book.

Vanilla Ice Cream. (Easiest and Quickest.)

6. Two quarts of pure cream ; eight ounces pulverized sugar ; one and one-half teaspoonfuls extract of vanilla. Put all in "Lightning" Freezer can without further preparation, and freeze.

Vanilla Ice Cream. (Miss Parloa's Receipt)

7. One generous pint of milk ; one cupful of pulverized sugar ; half a cupful of flour (scant) ; two eggs ; one quart of cream ; one tablespoonful of vanilla extract ; and later, when the cream is added, another teacupful of sugar. Let the milk come to a boil. Beat the first cupful of sugar, the flour and eggs together, and stir into the boiling milk. Cook twenty minutes, stirring often. Set away to cool, and *when cool* add the remaining cupful of sugar, flavoring and cream, and freeze.

Economy Ice Cream.

COST THIRTEEN CENTS PER QUART.

8. The following recipe will make, when frozen, three quarts Ice Cream :

1 can condensed milk (some reliable brand)	12 cents.
1½ quarts sweet milk	9 "
3 eggs	6 "
2 ounces sugar.....	1 "
Flavoring	2 "
Rock Salt and Ice.....	9 "

Total for 3 quarts Ice Cream..... 39 "

Beat eggs and sugar together; add condensed and sweet milk ; stir until dissolved, add flavoring, and freeze in the "Lightning" Freezer, "the best in the world."

Strawberry Ice Cream.

9. Two quarts strawberries ; two pounds sugar ; two quarts cream. Cover the fruit with the sugar, and mash them together. Rub them through a sieve into a bowl, adding a cupful of water to the pulp at the last. Half freeze the cream by itself, then add the strawberry syrup, and finish the freezing as usual.

Read directions for freezing, pages 10 and 11.

Almond Ice Cream.

10. To a quart of cream and a pint of milk allow a pint of water, a pint of blanched almonds, the yolks of five eggs and a cupful and a half of sugar. Place the almonds in a frying-pan, and stir them over the fire until they become of a rich brown hue; then pound them to a paste in a mortar. Cook the milk and pounded almonds together for twenty minutes, keeping the mixture from scorching by setting the pan in another pan containing hot water. Boil the water and sugar together for twenty-five minutes; beat the yolks of the eggs, and stir them into the boiling syrup. Beat this mixture for four minutes, having placed the basin in boiling water; then remove it from the fire, and stir it gradually into the almonds and milk. Strain the mixture through a sieve, pressing through as much of the almonds as possible; and set it away to cool, stirring occasionally meanwhile. When cold add the cream and half a teaspoonful of almond extract, and freeze as usual.

Caramel Ice Cream.

11. Allow to a quart of cream and a pint of milk three-quarters of a pound of sugar and the white of an egg. Place a quarter of a pound of the sugar in a pan over the fire, and stir until it becomes liquid and turns dark-brown. Heat the milk and half the cream to the boiling point, pour in the burnt sugar, and stir for a few minutes. When this liquid has cooled, add the rest of the sugar and a teaspoonful of vanilla extract. Mix well, and freeze as usual. When half frozen, add the remaining pint of cream, well whipped, and the nicely beaten white of the egg, and finish freezing.

Cocoanut Ice Cream.

12. For this take a quart of cream, a pint of milk, a cupful and a half of sugar, three eggs, a cupful of desiccated cocoanut and the juice and rind of a lemon. Beat together the eggs and the grated lemon rind, add this to the milk in a double boiler, and stir until the mixture begins to thicken; then add the cocoanut,

Read directions for freezing, pages 10 and 11.

Receipt Book.

and set away to cool. When cool, add the sugar and lemon juice mixed together, then stir in the cream, and freeze.

Pistache Ice Cream.

13. To a pint each of milk and cream allow half a pound of pistachio nuts, a fourth of a pound of sweet almonds, a cupful of sugar, and the juice of one lemon or a teaspoonful of vanilla extract. Blanch the nuts, and pound them to a paste in a mortar. Bring the milk and cream to the boiling point, remove them from the fire, stir in the nuts, flavoring and sugar, and enough spinach coloring to tint the whole a light, dainty green. When cold, freeze as usual.

Walnut Ice Cream.

14. To a quart of cream and a pint of milk allow a pint of black-walnut meats pounded fine in a mortar, a pint of sugar, four eggs and a fourth of a teaspoonful of salt. Beat the eggs with half the sugar, place them and the milk in a double boiler, and stir until the mixture begins to thicken; then add the salt, and set aside to cool. When cold, add the cream, the rest of the sugar and the walnut meats, and freeze as directed.

Fig Ice Cream.

15. To a pint of cream and a quart of milk allow two tablespoonfuls of corn-starch, a tablespoonful of gelatine, a cupful and a half of sugar, three eggs, two cupfuls of finely chopped figs and a tablespoonful of vanilla. Place the milk in a double boiler, reserving half a cupful in which to mix the corn-starch. When the milk boils, stir in the corn-starch, previously mixed with the cold milk, and cook ten minutes. Beat the eggs and sugar together, and pour the boiling mixture upon them, stirring all the time. Return the whole to the fire, add the gelatine (which has been soaking meanwhile in four tablespoonfuls of water), cook three minutes, and set away to cool. When cold, add the cream and vanilla, and freeze. When partly frozen, take off the cover, stir in the figs,

Read directions for freezing, pages 10 and 11.

Shepard Hardware Co.

cover once more, and finish freezing. Then take out the beater, smooth over the top, cover, add more ice, and set away for an hour or so to harden.

Bisque Ice Cream.

16. To a pint of cream and a pint of milk allow three ounces of macaroons, an ounce of stale sponge cake, half a pound of sugar and a teaspoonful of vanilla extract. Pulverize the macaroons and sponge cake. Heat the milk and cream to the boiling point, remove them from the fire, and stir in the sugar until dissolved. When the liquid is cool, add the vanilla, and freeze; and when it is nearly hard, stir in the pulverized cakes, finish freezing, and permit the whole to stand two hours before serving.

Banana Ice Cream.

17. Peel six ripe bananas, split and remove the seeds and dark portion in the centre. Rub the pulp through a purée strainer. Add to it the juice of one lemon, a saltspoonful of salt, and sugar to make it quite sweet. Add this pulp to either receipt for vanilla ice cream, and freeze as usual.

Philadelphia Ice Cream.

18. One quart cream, one scant cup sugar; flavor to taste. This is a name generally applied in this country to all ice creams made with pure cream and no eggs. There are three ways of making this ice cream:

First. Mix the sugar and flavoring with the cream, and when the sugar is dissolved, strain it into the "Lightning" Freezer. This is the quickest and easiest method. The cream increases in bulk considerably, and is of a light, snowy texture.

Second. Whip the cream until you have taken off a quart of the froth, mix the sugar and flavoring with the unwhipped cream, strain into the "Lightning" Freezer, and when partly frozen add the whipped cream, and freeze again until stiff. This gives a very light, delicate texture to the cream.

Read directions for freezing, pages 10 and 11.

Receipt Book.

Third Heat the cream in a double boiler until scalding hot, melt the sugar in it, and when cold add the flavoring. This is considered by many the best method, as the cream has a rich body and flavor, and a peculiarly smooth, velvety appearance. It also prevents the cream from turning sour.

The cream may be whipped first, and the froth removed until you have a pint; then scald the remainder of the cream with the sugar, and when cold add the whipped cream.

Thin cream, or single cream, is rich enough for ice cream; but it should be all cream, not thick cream diluted with milk. When milk is used with thick cream, eggs or flour should be used to thicken the milk, or the milk should be well scalded with the cream.

Easy Ice Cream.

19. One pint of cream, half a pint of milk, tea-cupful of sugar, two eggs beaten separately, the whites being added last, half a teaspoonful of vanilla. Stir thoroughly, but do not cook—it is quite as nice without. By using Shepard's "Lightning Freezer," it will be frozen in a very few minutes, and will be sufficient for seven or eight persons.

Macaroon Ice Cream.

20. Dissolve half a pound of macaroons in the above mixture before it is frozen, then freeze, and a delicious ice cream may be had.

Napolitaine Cream.

21. To make a form of three colors—vanilla, chocolate and strawberry ice creams are frozen separately, and filled in a mould the form of a brick, in three smooth layers of equal size.

Frozen Custard.

22. To each quart of milk use five eggs and half a coffee-cupful pulverized sugar. Boil the milk in a milk-boiler or in basin set in pan of water. Add the sugar to the boiling milk; then pour it over the eggs,

Read directions for freezing, pages 10 and 11.

beating all at the same time. Put it over the fire again, and as soon as it thickens, strain into the can. Let it cool before freezing.

Frozen Pudding.

23. One generous pint of milk ; two cupfuls of granulated sugar ; a scant half cupful of flour ; two eggs ; two tablespoonfuls of gelatine ; one quart of cream ; one pound of French candied fruit, half a pound will do ; four tablespoonfuls of wine. Let the milk come to a boil. Beat the flour, one cupful of sugar and the eggs together, and stir into the boiling milk. Cook twenty minutes, and add the gelatine (which has been soaking one or two hours in water enough to cover it). Set away to cool. When cool, add the wine, sugar and cream, and put in "Lightning" Freezer ; turn the crank until it begins to thicken, then add the candied fruit, and finish freezing. Take out the beater, pack smoothly and set away for an hour or two. When ready to serve, dip the tin in warm water, turn out the cream, and serve with whipped cream heaped around.

Nesselrode Pudding.

24. For this will be required a pint of shelled almonds, a pint and a half of shelled chestnuts, a pint of grated pineapple, half a pound of French candied fruit, a pint of cream, the yolks of ten eggs, a tablespoonful of vanilla extract, four tablespoonfuls of wine (this may be omitted), a pint of water and a pint of sugar. Boil the chestnuts half an hour, then rub off the black skins, and pound the kernels to a paste in a mortar. Blanch the almonds, and pound them in the same manner. Boil the sugar and water and the juice from the pineapple together for twenty minutes in a sauce-pan. Beat the yolks of the eggs, and stir them into the syrup. Set the sauce pan in another pan containing boiling water, and beat the mixture with an egg-beater until it thickens ; then remove from the fire, set in a basin of cold water and beat for ten minutes. Mix the almonds and chestnuts with the cream, rub all through a sieve,

Read directions for freezing, pages 10 and 11.

Receipt Book.

and add the candied fruit and the pineapple. Stir this mixture into the cooked preparation, add the flavoring and half a teaspoonful of salt, and freeze the same as ice cream.

Lemon Ice.

25. Three quarts water, two pounds pulverized sugar, the juice of eight lemons. To make it nice and white use the whites of three eggs, whipped in before freezing.

Strawberry Ice.

26. Two quarts strawberries, red, ripe, and sweet, two pounds sugar, three pints of water. Cover the strawberries with the sugar, and let remain some time to form a thick, red syrup. Pick out a few of the berries to mix in the ice at the last. Rub the rest through a strainer into the freezer with the syrup. Add the water. Freeze without much beating. Add coloring, if wanted. Throw the reserved berries on top of the strawberry ice in a "Lightning" Freezer, and mix them in when ready to serve.

Water Ice.

27. Three oranges, three lemons, and two pounds of pulverized sugar are to be used for each half gallon of water. Cut the fruit into quarters, leaving the peels on; mash or crush well in jar or tub. Then put through a strainer. Mix the juice obtained with the water and sugar. If one-half dozen well-beaten eggs are added to each one-half gallon, it will improve it. When well mixed together, put in "Lightning" Freezer and freeze same as ice cream.

Pineapple Water Ice.

28. Cut pineapple in pieces, put in jar or tub and mash or crush well; then put through a strainer. Add to the juice obtained from one medium-sized pineapple three quarts of water and three pounds of pulverized sugar, and freeze same as ice cream.

Read directions for freezing, pages 10 and 11.

Strawberry or Raspberry Water Ice.

29. Place fruit in a pan or jar ; crush or mash it, or a better method is to put it in a kettle over the fire, and to each quart of berries add a full quart of water and boil. Then strain by squeezing through cheese cloth. Add one pound of sugar to each quart of juice obtained. Some well-beaten eggs will improve it. Allow it to cool ; then put in "Lightning" Freezer and freeze same as ice cream.

Orange Ice.

30. Three pints of water, one pound of sugar, five or six oranges (according to size), one lemon (juice only) if oranges are sweet. four whites of eggs. Make a thick syrup of sugar and a very little water. Peel half the oranges ; divide them each in twelve or more parts by the natural divisions, and drop the pieces of oranges in the boiling syrup. Grate the yellow part of the skin of the other three oranges in a bowl. Then squeeze in the juice ; then pour the syrup from the scalded orange slices—also put into bowl. Add water and lemon juice to the orange syrup in the bowl. Strain and freeze. Beat in the whipped whites of eggs as usual, and when finished stir in the sugared fruit.

Roman Punch.

31. Three pounds pulverized sugar ; three quarts of water ; the juice of eight lemons. Strain through a fine sieve. Add one-half pint rum, and the whites of eight eggs, and freeze.

Kirsch Punch.

32. Two quarts water ; three pounds sugar ; four lemons (juice only) ; one pint "Kirschen-wasser ;" eight whites of eggs. Mix the punch materials together cold. Strain into the "Lightning" Freezer. When nearly frozen, whip the eight whites of eggs firm, mix in and freeze again.

Lemon Sherbet.

33. The juice of five lemons ; one pint of sugar ; one quart of water ; one tablespoonful of gelatine.

Read directions for freezing, pages 10 and 11.

Receipt Book.

Soak the gelatine in a little of the water. Boil one cupful of the water, and dissolve the gelatine in it. Mix together the sugar, water, gelatine and lemon juice. Turn into the can and freeze. This is light and creamy.

Lemon Sherbet. (Another way.)

34. One pint and a half of sugar; three pints of water; the juice of ten lemons. Boil the sugar and water together twenty-five minutes. Add the lemon juice, and strain and freeze. This makes a smooth, rich sherbet.

Orange Sherbet.

35. Make this the same as the lemon, using, however, ten oranges. In the spring, when oranges are not very acid, add the juice of a lemon.

Orange Sherbet. (Another way.)

36. Make the same as Lemon Sherbet No. 2, but use the juice of twenty oranges instead of ten lemons. Boil the syrup for this dish thirty minutes.

Pineapple Sherbet.

37. A pint and a half can of pineapple, or, if fresh fruit is used, one large pineapple; a small pint of sugar; a pint of water; one tablespoonful of gelatine. Soak the gelatine one or two hours in cold water to cover. Cut the hearts and eyes from the fruit, chop it fine, and add to the sugar and the juice from the can. Have half of the water hot, and dissolve the gelatine in it. Stir this and the cold water into the pineapple. Freeze. This sherbet will be white and creamy.

Pineapple Sherbet. (Another way.)

38. Two small cans of pineapple; one generous pint of sugar; one quart of water. Pour the juice of the pineapple into a bowl. Put the fruit in a saucepan with half the water, and simmer twenty minutes. Put the sugar and the remainder of the water on to boil. Cook fifteen minutes. Rub the cooked pineapple through a sieve, and add it to the boiling syrup. Cook fifteen minutes longer. Add the juice, and cool and freeze.

Read directions for freezing, pages 10 and 11.

Strawberry Sherbet.

39. Two quarts of strawberries; one pint of sugar; one pint and a half of water; one tablespoonful of gelatine. Mash the berries and sugar together, and let them stand two hours. Soak the gelatine in cold water to cover. Add one pint of the water to the strawberries, and strain. Dissolve the gelatine in half a pint of boiling water; add this to the strained mixture and freeze.

Strawberry Sherbet. (Another way.)

40. One pint and a half of strawberry juice; one pint of sugar; one pint and a half of water; the juice of two lemons. Boil the water and sugar together for twenty minutes. Add the lemon and strawberry juice. Strain and freeze.

Raspberry Sherbet.

41. This sherbet is made the same as strawberry. When raspberries are not in season, use the preserved or canned fruit, and a smaller quantity of sugar. The juice of a lemon or two is always an improvement, but is not necessary. The sherbet can also be made by following the second rule for strawberry sherbet.

Raspberry Sherbet. (Another way.)

42. One bottle of German raspberries (holding a little more than a pint, and costing about \$1.25); one cupful of sugar; one quart of water; the juice of two lemons. Mix all together, strain and freeze.

Currant Sherbet.

43. One pint of currant juice; one pint and a half of water; the juice of one lemon; one pint of sugar; one tablespoonful of gelatine. Have the gelatine soaked in cold water, and dissolve it in half a pint of boiling water. Mix it with the pint of cold water, the sugar, lemon and currant juice, and freeze.

Read directions for freezing, pages 10 and 11.

Receipt Book.

Currant Sherbet. (Another way.)

44. One pint of sugar ; one quart of water ; one pint of currant juice ; the juice of a lemon. Boil the water and sugar together half an hour. Add the currant and lemon juice to the syrup. Let this cool and freeze.

Frozen Strawberries.

45. Two quarts of fresh strawberries ; one pint of sugar ; one quart of water. Boil the water and sugar together half an hour ; then add the strawberries and cook fifteen minutes longer. Let this cool and freeze. When the dasher is taken out add one pint of whipped cream. Preserved fruit can be used instead of the fresh. In this case, to each quart of preserves add one quart of water, and freeze.

Frozen Raspberries.

46. Prepare raspberries the same as strawberries. When cold, add the juice of three lemons, and freeze.

Frozen Peaches.

47. One can of peaches ; one heaping pint of granulated sugar ; one quart of water ; two cupfuls of whipped cream. Boil the sugar and water together twelve minutes ; then add the peaches and cook twenty minutes longer. Rub through a sieve, and when cool, freeze. When the dasher is taken out, stir in the whipped cream with a large spoon. Cover and set away until serving time. It should stand one hour at least.

Frozen Apricots.

48. Cut one can of apricots into small pieces ; add one pint of sugar and one quart of water. When the sugar is dissolved, freeze. When it begins to harden, one pint of whipped cream, measured after whipping, added to this mixture, is an improvement.

Plain Frozen Fruits.

49. Ripe fruit, sweetened and thoroughly chilled, is an acceptable substitute for sherbet or ice cream, and in hot weather is very refreshing at the begin-

Read directions for freezing, pages 10 and 11.

ning of the morning meal. The fruit is first prepared and put in the freezer can, with the dasher left out. The construction of the "Lightning" Freezer is such that the can may be revolved when the dasher is taken out. The can is surrounded with ice and salt, and may be left standing until the fruit is thoroughly chilled; or the can may be revolved, if desired, which will freeze the fruit in less time.

Berries of all kinds should be hulled or stemmed, picked over, and sprinkled with fine sugar.

Bananas should be peeled, sliced thinly, sprinkled with sugar and lemon juice. A speck of salt and cinnamon, mixed with the sugar, is a great improvement.

Orange Pulp may be used in place of the lemon juice, with the bananas, or may be sweetened and chilled by itself.

Pineapples should have the outer rind and eyes removed, and the soft part cut in small cubes and sweetened to taste.

Peaches and ripe, yellow *Pears* should be pared and cut in halves, the stones or cores removed, and sprinkled with sugar. A little lemon juice improves the pears.

Watermelon and *Canteloupe*.—Take out the melon pulp in small, uniform pieces, and sprinkle slightly with salt and sugar.

Tomatoes.—Peel, cut in half-inch slices, and sprinkle with salt and sugar.

Frozen Beverages.

50. *Coffee*.—Prepare two quarts of strong, clear coffee, and sweeten to taste. When cold, put it in the "Lightning" Freezer and turn the crank until it is like soft mush.

Tea.—Prepare one quart of tea, sweeten to taste, and when cool, add a little lemon juice. Freeze until mushy.

Eggnog.—Beat two eggs till light and creamy; add two tablespoonfuls of sugar and beat again. Add two tablespoonfuls of wine or brandy, and one cup of cream or milk. Put in the freezer can and turn the crank until half frozen.

Read directions for freezing, pages 10 and 11.

SHEPARD'S IMPROVED "Queen City" Press



PRICE LIST.

PER DOZEN.

No. 0. (Meat Juice Press). \$33.00

No. 2. (Two Quart)..... 52.00

No. 4. (Four Quart)..... 70.00

Discount.....per cent.

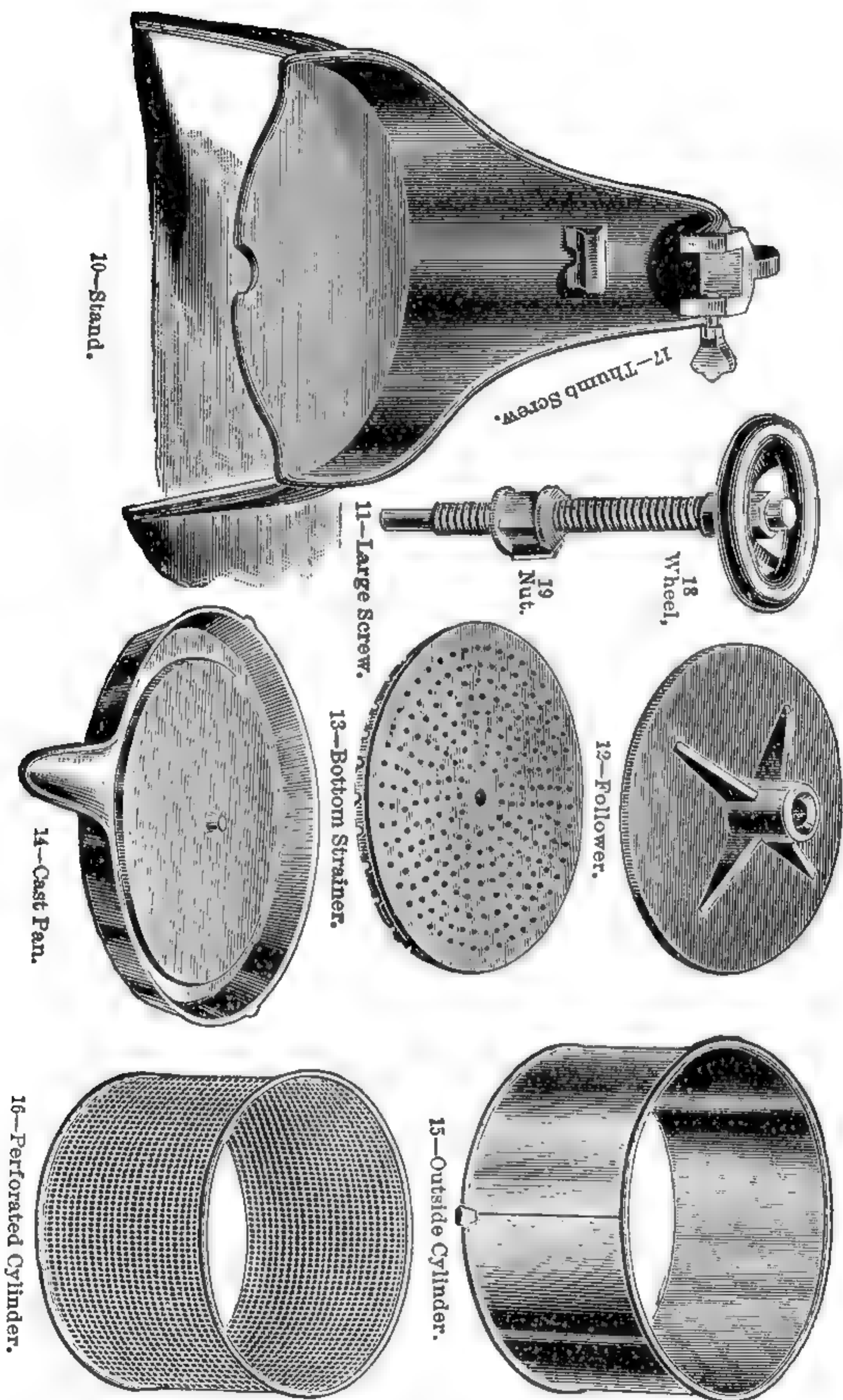

PATENTED.


Recently Perfected with Important Improvements.

For Housekeepers, Hotels, Restaurants, Druggists, &c.

**Not the Cheapest, but the Best Press for Jelly,
Wine, Catsup, Meat Juice, Head Cheese,
Lard, Etc., and for all Fruit, Pressed
Meats and Vegetables.**

Extra heavy and strong, large capacity, easily cleaned, requires no fastening, easy to operate, and is the only Press so constructed that *tension continues long time after operator ceases to turn screw*. Stand and arm are iron, extra strong, handsomely painted and ornamented. The removable pan, bottom strainer, and follower are iron and tinned, and therefore not affected by acids. Cylinders made of heavy charcoal tin plates and re-tinned. The large nut through which the main screw passes is brass, and therefore will not rust.



Cuts showing Press when taken apart to be Cleaned.

SHEPARD'S

"QUEEN CITY" PRESS

DIRECTIONS FOR USE.

Be sure that the fruit is first boiled or thoroughly crushed.

When making jelly, it is not necessary to add water in order to boil the currants, grapes or berries. A small portion of the fruit should be crushed in the bottom of the kettle. This will keep it from burning. Add more fruit gradually and the whole lot will soften and liquefy.

To Fill, Operate, and Empty the Press.

First raise the large screw a trifle. Then loosen the small thumb screw and take out the large screw—nut and all. Then see that the removable pan, and all the parts resting on it, viz: the bottom strainer, perforated cylinder and outside cylinder, are in proper position in the stand. Be sure that the top edge of the perforated cylinder fits underneath the catch or lug on the inside of the arm. Then pour in the material to be pressed, first placing a piece of thin muslin or cheese cloth inside the cylinder to keep back the seeds, if desired. If a cloth be used, have it large enough to fold over the top of contents.

Next place the follower, or plunger, in position. Then put the large screw in place, tighten the small thumb screw to hold it there, and begin to press by turning the hand wheel on the large screw. Press gradually and stop occasionally, waiting for the juice to flow. Do not hurry. The construction of the Press is such that the tension continues for some time after the operator stops turning the screw. Give the wheel a turn occasionally until the flow of juice stops.

When through pressing, turn up the large screw part way, then loosen the thumb screw, and take out the large screw. Next lift the removable pan, together with all the parts resting on it, off the stand. To discharge the pomace or cheese, take hold of the side of the perforated cylinder with one hand, place the other hand on the top of the plunger and then raise the cylinder so that the contents are pushed through the bottom.

“Queen City” Press

RECIPES.

Cranberry Jelly.

51. For immediate use. A great improvement over the ordinary stewed cranberries. Put the desired quantity of fine selected cranberries over the fire with enough water to keep them from burning, and to each quart of cranberries put in a coffee-cupful of loaf or granulated sugar. Boil, say for half an hour, or until thoroughly soft. Then put through the “Queen City” Press, without using cloth inside of cylinder, so that all will pass through, except the skins and seeds. Pour the juice obtained into moulds or forms, and set in cool place. When thoroughly cool, it will be quite solid, and turn out in forms of beautifully clear color. By adding a little more sugar, it may be kept for a long time.

For Making Catsup.

52. Tomatoes need not be peeled, but boil as with fruit, and put in bag or cloth.

Corned Beef and Head Cheese.

53. Boil until well done; remove bones, cut and mix fat and lean, and season to suit. Put thin muslin cloth inside of cylinder, and put the meat in hot. After pressing, allow it to remain until cold. Cloth may be kept on meat until ready to serve. But little pressure is needed—care must be taken not to press it so hard that it will be too dry. Beef pressed in this way is delicious, will keep a long time, and cut like cheese.

Lard.

54. Cut fat in small pieces and cook very slowly, to prevent burning. When sufficiently cooked, skim off the pieces to be pressed, using thin muslin cloth inside the cylinder, and warming press if necessary. If a large quantity is required, press may be used

Read directions for using Press, page 27.

Receipt Book.

continuously by adding more fat to the boiling lard, and skimming as fast as ready. It is but a minute's work to fill press, remove contents, and refill.

Beef Juice.

55. For infants, invalids and aged people. Choose a thick cut of fine, fresh, juicy "round" steak, without fat. Broil or sear it over the coals for only a minute, or long enough to merely heat it throughout. Cut it in many places, then put it in "Queen City" Press, which should be first warmed, and squeeze the juice out into a warm bowl or pan. Salt juice slightly. It should be served immediately, free from all fat.

Red or White Currant Jelly.

56. This receipt has three advantages: First, it never fails, as the old plan is sure to do five times out of eight; secondly, it requires but half the usual quantity of sugar, and so retains the grateful acidity and peculiar flavor of the fruit; thirdly, it is by far less troublesome than the usual method. Select sound fruit. Weigh the currants while on the stems; do not wash them, but carefully remove leaves and whatever may adhere to them. To each pound of fruit allow half the weight of granulated or pure loaf sugar. Put a few currants into a porcelain-lined kettle, and press them with a potato-masher, or anything convenient, in order to secure sufficient liquid to prevent burning; then add the remainder of the fruit, and boil freely for twenty minutes, stirring occasionally to prevent burning. Take out and put through "Queen City" Press, using cloth inside of cylinder. When strained, return the liquid to the kettle, without the trouble of measuring, and let it boil thoroughly for a moment or so, and then add the sugar. The moment the sugar is entirely dissolved, the jelly is done, and must be immediately dished, or placed in glasses. It will jelly upon the side of the cup as it is taken up, leaving no doubt as to the result. Cover each bowl of jelly with a piece of paper cut to fit snug around the inside of bowl, first dipping in hot mutton tallow. If desired, another piece of paper may be tied over the top and around the outside to keep out the dust.

Read directions for using Press, page 27.

Strawberry Jelly.

57. Boil the strawberries until they are thoroughly soft. Use only enough water to keep them from burning. After they have been boiled sufficiently, place them in the cloth inside of cylinder, and press them as per directions previously given for using the "Queen City" Press under head of "General Directions for Use." Add to each pint of the juice obtained one pound of granulated or loaf sugar; then put it over the fire again and boil slowly for twenty to thirty minutes, or until it will jelly on the spoon.

Gooseberry Jelly.

58. Follow directions for making Strawberry Jelly.

Orange Jelly and Pineapple Jelly.

59. Peel oranges or pineapples; cut up in small pieces to boil, and follow directions for making Strawberry Jelly.

Apple Jelly and Quince Jelly.

60. Cut up in small pieces to boil, then follow the directions for making Strawberry Jelly.

Quince Marmalade.

61. Pare and core some of the finest quinces, cut them in quarters and lay aside; put the peelings and cores, together with the inferior fruit, into a kettle and boil. After boiling half an hour, pour same into the press cylinder. Use no cloth, but allow the pulp to pass through. After pressing, add to the juice obtained the reserved quarters of quinces and three-quarters of a pound of loaf sugar to each pound or pint of fruit and juice. Then boil it very slowly for about an hour and a half, stirring occasionally, and breaking the quarters up fine. When done, turn into glasses or moulds.

Orange Marmalade.

62. Cut the orange peels so they can be removed in four pieces; boil the peels in a large quantity of water for two hours, then cut them in fine shreds.

Read directions for using Press, page 27.

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Peel one lemon to every five oranges, and save the peel. Put the oranges and lemons that have been peeled in the press cylinder. Use no cloth, so that some of the softest of the pulp will pass through freely with the juice. Put the juice thus obtained into a kettle with the boiled orange peels. Then grate the lemon peels and put them in also, together with three-quarters of a pound of loaf sugar to each pound of juice. Boil slowly for about an hour and a half, stirring occasionally. When done, should be quite thick and solid.

Peach Marmalade.

63. Wash the peaches well, and remove the pits only. A few of the pits may be allowed to remain, however, as they will flavor the marmalade nicely, and will not interfere seriously with pressing. Boil the peaches until soft, and put through the press without using the cloth, adding three-quarters of a pound of loaf sugar to each pound of pulp and juice obtained, and boil afterwards for about an hour and a half, same as Quince Marmalade.

Tomato Catsup.

64. Boil one bushel of tomatoes until soft; then put through press without using cloth. Add to the juice one-half gallon of vinegar, two ounces powdered cloves, one and one-half pint of salt, one ounce of cayenne pepper, five heads of garlic (skinned and chopped fine), two ounces whole pepper, one pound of allspice, five ounces mace and five ounces celery seed. Mix all together and boil until reduced one-half; then turn into the press cylinder and strain, using no cloth. It is then ready to bottle and seal.

Tomato Catsup. (Another way.)

65. One peck tomatoes, two quarts vinegar, five tablespoonfuls mustard, five tablespoonfuls salt, four tablespoonfuls black pepper, two tablespoonfuls powdered cloves, three tablespoonfuls allspice, two tablespoonfuls red pepper. Boil, press, boil again, and strain same as in recipe just given.

Read directions for using Press, page 27.

Cucumber Catsup.

66. Grate the cucumbers, turn same into press cylinder, using thin muslin cloth inside of cylinder, and press out the water until the grated cucumber is of proper consistency ; then take out of press, and to each gallon of cucumber add five or six good-sized onions (chopped very fine), vinegar, salt, horse-radish, cayenne pepper, etc., to suit taste. Bottle it without cooking.

Cottage Cheese.

67. Place sour milk or clabbered milk over the fire and let it become well scalded. Then place thin cloth inside of press cylinder, leaving it large enough to fold over the top of cheese when cylinder is filled. Put the plunger on top, press until it is as dry as desired. It may remain in the cloth until ready to serve. Before serving, take a part, or all, if required, mix with cream and season with salt and pepper to taste.

Blackberry Cordial or Syrup.

68. Put berries in kettle with very little water and cook until soft ; then turn into press cylinder, first putting in thin muslin cloth large enough to fold over the top of the fruit. After you have pressed out the juice, add to each pint of juice one pound of loaf sugar, one-half ounce of powdered cinnamon, one-quarter ounce of mace, two teaspoonfuls whole cloves. Boil all together for fifteen minutes, then strain through press cylinder without using cloth. To each pint, add one glassful of good French brandy. It is then ready to be bottled. Before using, dilute with water. This syrup is a sovereign remedy for all summer complaints.

Pear Cider, Orange Cider, Grape Cider, Apple Cider.

69. First place the fruit in a tub and crush it well, or a better way is to put it in a kettle over the fire with as small a quantity of water as can be used and keep it from burning ; then cover it, let it steam or cook slowly until soft. After the fruit is either crushed or steamed, put it in press cylinder (first

Read directions for using Press, page 27.

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placing thin muslin cloth inside of cylinder, large enough to fold over top of fruit when cylinder is full), and press out the cider.

In making Orange Cider, it is, of course, necessary to remove the peels before pressing the oranges, and the oranges need not necessarily be steamed or crushed, as they are easily pressed after the rinds are removed.

CHAMPAGNE CIDER

May be made of any of the above kinds of cider by using strong bottles or jugs. Champagne bottles or pop bottles are the best to use.

After filling the bottles, add three raisins and one teaspoonful of syrup or sugar to each pint of cider. Wire or tie the corks in tightly and seal.

Currant Wine, Blackberry Wine, Elderberry Wine.

All have powerful medicinal properties, and every family should have at least one kind on hand. The cost of the wine is nothing compared with the benefit derived from using it when needed, as it often saves the expense of buying medicine, as well as doctor's bills, besides being more palatable to take than medicine.

Red or White Currant Wine.

71. First place the fruit in a jar or tub, and mash or crush it, or a better way is to put it in a kettle over the fire, crushing some of the fruit when first put in, and adding a very little water—just enough to keep it from burning. Boil until soft, then put through the press, using cloth inside of cylinder. To each quart of juice obtained, add three quarts of water and two and one-half to three pounds of sugar, according to taste. Put the mixture in a keg, leaving the cork or bung loose, or put it in a tub or jar, covering same with a thin cloth, so that the air may have access to it. Set it aside and allow it to ferment about ten days, or until fermentation ceases. It is a good plan to skim it occasionally with a perforated skimmer while fermenting. After that pour it in bottles or jugs, allowing the corks to remain very

Read directions for using Press, page 27.

loose, as it will work again for two or three days, and then, when through working, take out the corks and fill bottles with juice reserved for that purpose. After all signs of fermentation cease, put in the corks very tight, and tie or wire them in, and seal. The wine is better kept in a cool place.

**BLACKBERRY WINE, ELDERBERRY WINE, GRAPE WINE
AND RHUBARB OR PIE-PLANT WINE**

May be made in the same way, with the exception that a smaller proportion of sugar is required for Blackberry and Elderberry Wine.

Flavoring Syrups.

72. May be made from strawberries, raspberries, pineapple, etc, in the following way: Put the fruit in a kettle over the fire, with sufficient water to prevent burning. When boiled thoroughly soft, put through press, using cloth inside of cylinder. To each pint of juice, add three-quarters of a pound of loaf sugar; then put over the fire. As soon as it comes to a boiling heat, pour in bottles that are standing in boiling water and set aside a few minutes to cool. Seal tight. If properly made, will keep ten years.

Fruit Blanc-Mange.

73. Stew berries or cherries until soft, then put through press, using cloth inside of cylinder; sweeten to suit the taste, and then place it over the fire until it boils. While boiling very slowly, stir in corn starch mixed with cold water, allowing two tablespoonfuls corn starch to each pint of juice. Continue stirring until done, when it may be poured into moulds wet in cold water, and set aside to cool. To be eaten with cream and sugar.

Lemonade for Picnics or Private Parties.

74. Cut lemons in small pieces; put in press cylinder and press out the juice, using no cloth. To each quart of water and ice, use two large lemons and from one-quarter to one-third of a pound of sugar, according to taste.

Read directions for using Press, page 27.

Miscellaneous Recipes.

Charlotte Pudding.

75. Take a very acid jelly, or make one of gelatine and lemons, or any other sour fruit. Spread this half an inch thick over thin sheets of cake, or split a cake in two and put this between the layers. Cover with whipped cream.

A Delicious Pudding.

76. Bake sponge cake batter in a flat, square tin, so it will be about an inch thick when done. Let it cool, and cut in pieces about three inches square. Slice and butter it, putting the pieces together as they were before you split them. Make a rich custard, flavoring with vanilla—use almond in the cake. Place the cake in a pudding dish, pour the custard over, and bake half an hour.

Macaroon Pudding.

77. Make a custard of one quart of milk, two eggs, and enough corn starch to thicken. Sweeten to taste. Into an earthen pudding dish put a layer of macaroons, then some of the custard (partly cooled), then another layer of macaroons, and so on until the custard is used up, finishing with macaroons. About three layers of macaroons will be sufficient. Place a dot of jelly on each cake of top layer; then cover with whipped cream.

Steamed Suet Pudding.

78. One cup suet chopped fine, one cup sweet milk, one-half cup syrup, one-half cup brown sugar, two cups flour, two beaten eggs, three teaspoonfuls baking-powder. Mix thoroughly, pour in greased pudding mould or covered basin, and steam two hours.

Sauce for Suet Pudding.

79. One cup milk, one tablespoonful butter, one teaspoonful flour. Sweeten the milk to taste; rub butter and flour together till smooth, and stir it into the milk when boiling. Add one wine glass brandy or whiskey.

Queen Victoria's Recipe for English Plum Pudding and Brandy Sauce.

THIS IS THE PLUM PUDDING WINNING THE PRIZE
OFFERED BY THE QUEEN.

80. One pound raisins; three-quarters pound stale bread crumbs; one-quarter pound flour; half nutmeg, grated; one-quarter pint brandy; one pound suet, chopped fine; one-quarter pound brown sugar; one pound currants; five eggs; one half pound mixed candied orange peel; grated rind of one lemon. Clean, wash and dry the currants, stone the raisins, mix all the dry ingredients well together. Beat the eggs, add to them the brandy, then pour this over the dry ingredients, and again thoroughly mix. Pack into small greased pudding moulds, or tie in greased pudding cloth (this will make about six pounds), and boil for eight hours at the time of making, and two hours when wanted for use. This, of course, can be made several weeks before Christmas, as the longer it stands the better it is.

Brandy Sauce.

81. Beat the yolks of six eggs with one cup of powdered sugar until light, then add one-quarter pound butter that has been beaten to cream. Add one pint of boiling water, stir for a moment until it thickens, take from the fire and add one-half gill of brandy. Pour backwards and forwards from one vessel to another for eight or ten times; then serve.

Minute Pudding.

A DELICIOUS DISH IF CAREFULLY PREPARED.

82. One pint water, one pint milk; put over fire in a milk boiler, or in a basin set in pan of water. Stir flour in slowly while boiling until it is of the consistency of stiff mush. Then set on outside of stove; beat four eggs, and put in by separating the pudding in places—do not stir eggs in; they will permeate the pudding if left standing on stove a few minutes. Put on platter, spread top with butter, adding a layer of maple sugar; set in the oven for a few minutes until sugar is melted. Serve promptly.

Pop Overs.

83. Beat one egg, stir in one cup milk; then beat in gradually one small cup flour until free from lumps. Add a pinch of salt. Pour in deep (No. 10) cast-iron gem pans until half full. Bake in a quick oven. Heat and grease gem pans before baking.

Apple Pie.

84. One coffee cup sifted flour; one-third coffee cup lard and butter mixed, sufficient ice cold water to make a soft dough; mix with a knife; roll thin; spread with butter, fold over three times and roll; repeat this for the lower crust, and three or four times for the upper. It should be done as quickly as possible and in a cool place. Fill the piepan with nice tart apples sliced very thin; cover with sugar and small pieces of butter, season with cinnamon and nutmeg, add two tablespoons of water, and sprinkle lightly with flour. Just before adding the upper crust dip the fingers in cold water and moisten the edge of the lower crust to prevent the juice from boiling out of the pie.

New England Peach Pie.

85. Place an inverted tea cup in the center of a deep dish, then fill dish with whole peaches, previously pared; sweeten, and add a little water. Then cover with pastry, first putting a rim of pastry around the edge. No undercrust is used. Bake until peaches are tender and pastry brown. When serving, take out the cup, which will be filled with juice and will cover the peaches nicely. To be eaten with cream and sugar.

Massachusetts Squash Pie (extra fine).

86. For ordinary sized pie plate take 1 cup squash, (after cooked) 1 beaten egg, 1 cup sweet cream, 1 cup milk, little salt and nutmeg. Mix all together. Bake with only an under crust, till thoroughly done.

Boiled Tongue with Tomatoes.

87. One corned tongue (not smoked.) Boil 5 hours, or until very tender. Let it remain in the liquor for an hour on back of stove, then serve hot on platter, pouring a can of tomato over it, which has previously

Shepard Hardware Co.

been heated and seasoned with butter, pepper and salt, and a little rolled cracker added, about three crackers to one can of tomato.

Lobster a la Maryland.

88. To a pint of cream which has just come to a boil add four lobsters, cut in small pieces, and seasoned with salt and pepper and a pinch of red pepper. Then add the yolks of four eggs well beaten, tablespoon of flour dissolved in water, and a large wine-glass of sherry. Serve *very* hot.

Jellied Chicken.

89. One good sized chicken boiled until very tender, season with salt and pepper while boiling; let the liquor cool, skim off the oil; heat it again and stir in one tablespoonful of gelatine which has been soaked one hour in two tablespoonfuls of water; slice two hard boiled eggs very thin, placing around the sides and on the bottom of dish; cut the chicken quite fine with a knife, leaving out the skin; place it lightly in the dish with the eggs, pour the liquor over it; have only enough to cover. When hardened turn out on a platter garnished with celery tops or parsley. Nice tea dish.

Coloring for Ice Creams and Water Ices.

90. For Green: The juice of spinach or beet tops.

For Red: A quarter of a pound of cochineal pounded fine; add half a pint of boiling water, half ounce cream of tartar, quarter of an ounce of alum, quarter of an ounce of salts of tartar. When the color is extracted, strain and bottle.

Saffron soaked in warm water will give a good yellow.

To Keep Cider Sweet.

91. Cider may be kept perfectly sweet for ten years by first putting it in a kettle and bringing it to a boiling heat; set a number of bottles in a large pan of cold water; place same on stove, and allow the water to come to a boiling heat. Fill the bottles with cider while they are standing in the hot water. When filled, set one side a few minutes to cool, then cork and seal.

"DOME" SAD-IRON HEATER

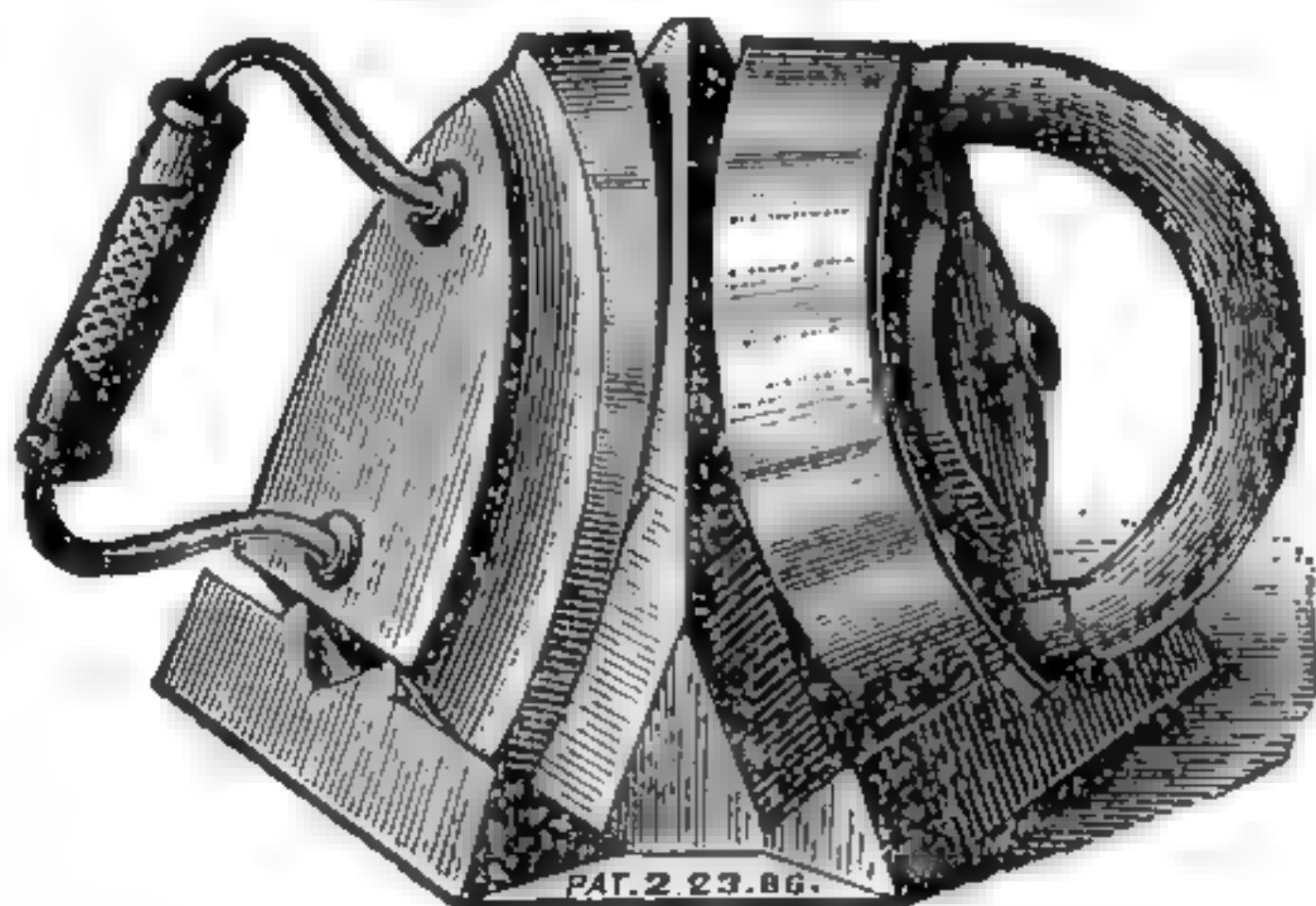
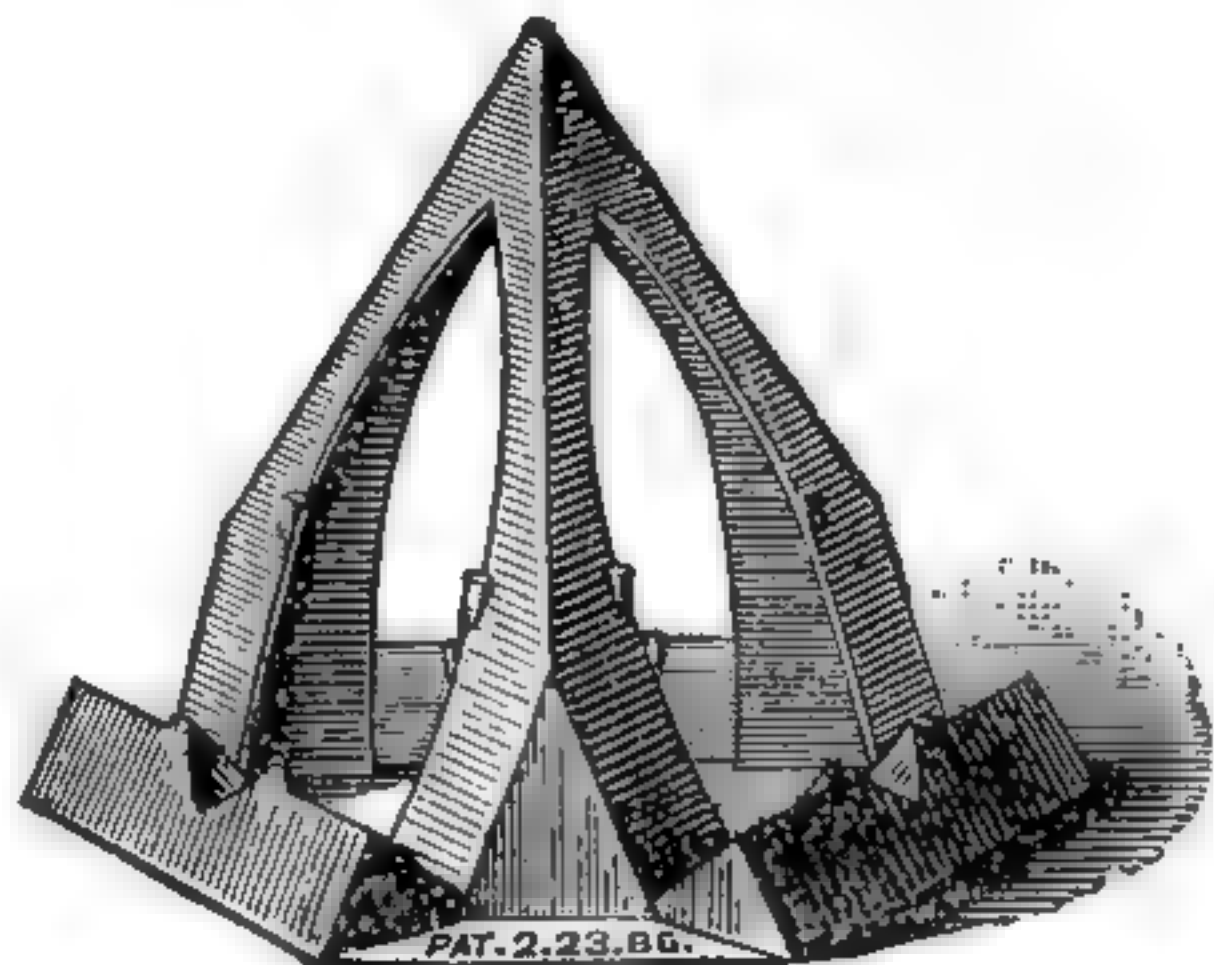
AND BREAD TOASTER.

FOR GAS, GASOLINE AND OIL STOVES.

Heats 3 irons at once.

Does not spoil nor soil the irons.

Puts the heat on the right spot.



The "Dome" is one of the few things that happened to be just right the first time.

This Heater, when covered over with irons, gathers up all the heat of the burner, and distributes it over the entire surface of three flat-irons, with the additional advantage of not heating the sad handles nearly as much as in the old way.

Four Irons must be used at a time, because it requires three to cover the open sides of the Heater.

One Heater will heat irons fast enough for two rapid ironers.

ALSO A SUPERIOR BREAD TOASTER.

PRICE, per dozen, \$9.00.

Discount.....per cent.

MANUFACTURED BY
SHEPARD HARDWARE CO.

(MAMMOTH FOUNDRY.)

BUFFALO, N. Y.

"QUEEN CITY" BROILER.



For Gasoline, Oil and Gas Stoves. Will also broil well over coal and wood fires.

Most broilers do not broil sufficiently at the outer edge, the drip falling from the opening on the flame, and the meat becoming smoked and tainted.

WITH THIS BROILER THERE IS NO DRIP ON THE FLAME.

NEW YORK PRESS PRIZE RECEIPT NO. 29.

Place the steak in COLD BROILER, and put on cover. "Steak should never be less than one inch in thickness. Remove the bone and thin skin from the outside of fat and make little incisions to prevent curling. If for four people with different tastes, cut in four different parts. Grease the tops of the radiators with small piece of suet. Lay the steak on in its original shape, place the cover on carefully, remove the stove lid, place broiler over opening, and proceed to broil to suit taste of each. By this way, all the rich juices of the meat are retained. The dish to receive the broiled steak should be hot and covered. No salt should be used until the steak is removed from the broiler, then a liberal amount of butter should be spread (not previously melted, as heat has a tendency to make it rancid,) and salt to taste, and serve hot. The art once acquired, you will never eat steak broiled any other way."

Broiler should be cold when put over the fire, and never heated enough to scorch the drip.

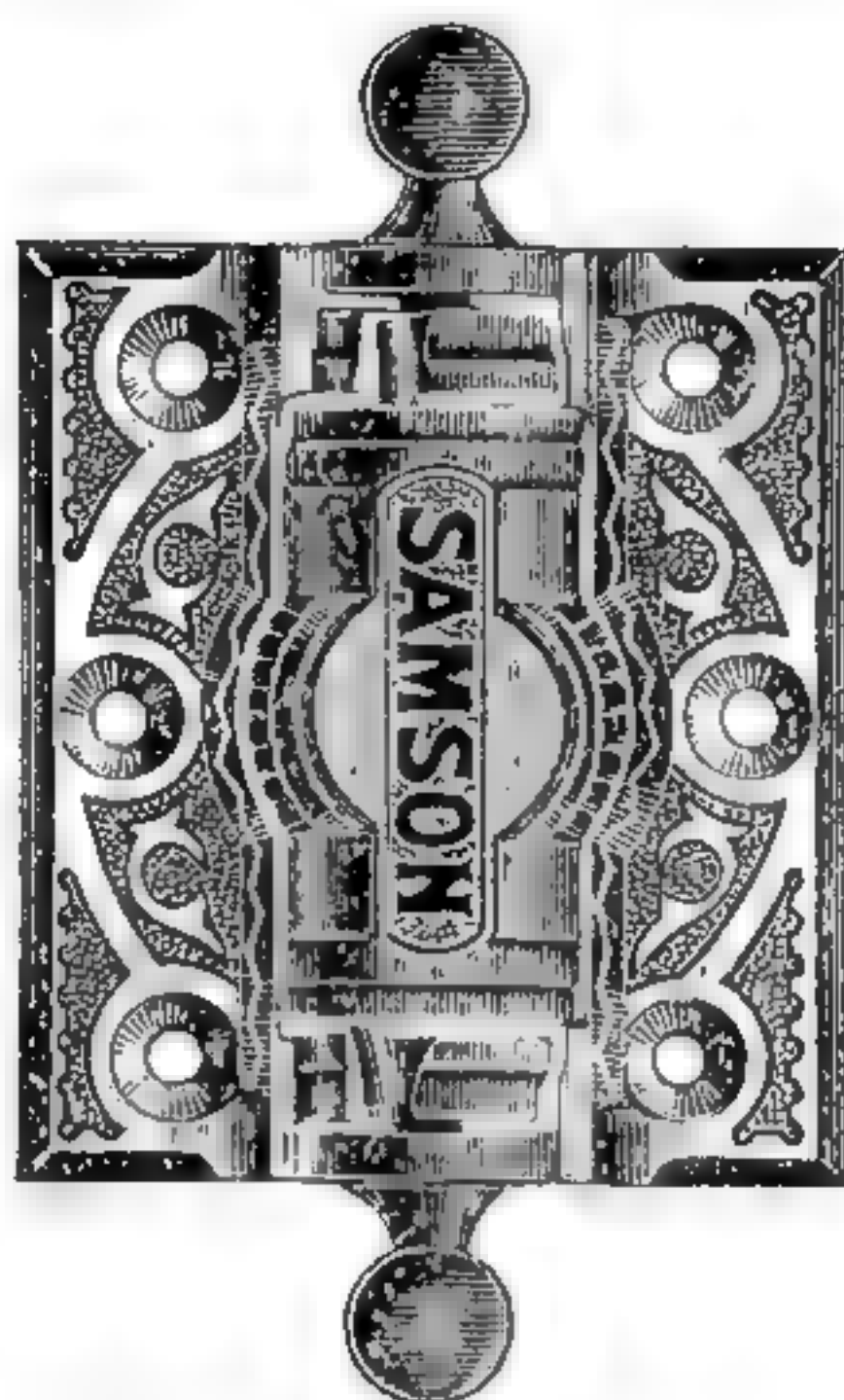
	PER DOZ.
Price of 10-inch Broiler and Cover, complete,	- \$12.00
" 12-inch " " " "	- 18.00

Discount per cent.

Made by SHEPARD HARDWARE CO., Buffalo, N.Y.

SHEPARD'S "SAMSON" SPRING HINGE.

HOLD-BACK PATTERN.



SIZE, 3X3 INCHES.

(Patented.)

SPECIAL POINTS OF MERIT:

Gauge lugs or markers, cast on the under side of one of the leaves, hold the hinges exactly in line while being screwed in position.

"Toe" piece or hook on end of projecting spring-stud keeps spring coil from slipping off.

Simple—three pieces only, two leaves and one spring.

Both castings and spring extra heavy and strong.
Attractive in pattern and finish.

PRICE LIST.

No. 12, Indian Bronze Finish, per gross pairs, \$36.00.

Packed in paper boxes of one-half dozen pairs each, and in cases of six dozen pairs.

SAMPLE LETTERS

From parties who use

SHEPARD'S "LIGHTNING" FREEZER.

Mrs. F. F. Gibson, 215 Center St., Little Rock, Ark.:

I use the Shepard Freezer, and like it better than any I ever had.

Mrs. I. R. Elston, St N. Franklin St., Delaware, Ohio:

I have one of your Freezers; would have none other. All others are slow compared to it.

Miss B. P. Beckers, 2119 Peach St., Erie, Pa.:

I purchased one of your Freezers last March, and like it very much.

Edith Heffner, Clyde, Ohio:

We like your Freezers very much.

Mrs. B. B. Bright, No. 3 North S. St., Pottsville, Penn.:

I possess one of your Freezers, and can testify as to their excellence.

A. S. Hawsworth, 2005 S. Main St., Burlington, Ia.:

I have used one of your Freezers for over a year, and it has always proven satisfactory.

Laura Stickler, Cincinnati, Ohio:

We have bought one of your Freezers in this city, one with the quadruple motion, and will say it is the best I have ever known of. We are very much pleased with it.

Mrs. Scott, 211 Berlin St., New Orleans, La.:

I think your Freezer verifies its name. It is "lightning" in doing its work, and economical in ice, it taking only five cents' worth in our warm climate to freeze firmly.

F. M. Dille, Greeley, Colo.:

We are using one of your Freezers, and I don't think it can be beat.

Mrs. N. M. Beckwith, 59 E. 86th St., New York City:

I have had great success with my "Lightning" Wheel Dasher.

Abbie Hardy, Waltham, Mass.:

We have the "Little Gem" Freezer. My brother has the "Lightning." We like the "Lightning" the best.

Mrs. E. L. Sanford, Box 421, Seattle, Washington:

I have one of your "Lightning" Freezers, which has always given first rate satisfaction.

Charles Carlisle, 331 Pleasant St., Ionia, Mich.:

Friends of mine here have a Shepard Freezer, and are delighted with it. I find that the article is sold here, and I shall procure one this season or early next.

Reba Dygert Willard, Baldwinsville, N. Y.:

I have a "Lightning" Freezer of your make, which I greatly enjoy.

Mrs. J. M. Hills, 1038 N. Halsted St., Chicago, Ill.:

I have one of your Freezers, and like it very much.

Mrs. C. D. Sprague, 64 W. 84th St., New York City:

My son has one of your "Lightning" Freezers, and I like it exceedingly well. It is quick, easy and clean.

Mrs. J. G. Bayless, Geneva, Ohio:

Am now using a Shepard Ice Cream Freezer and think it a *first-class freezer in every way.*

Mrs. G. K. Osgood, Ceredo, W. Va.:

I have one of your "Lightning" Ice Cream Freezers, and like it very much indeed.

Chas. Makinson, Lancaster, Pa.:

I have bought a Freezer, and like it very much.

Wm. P. Hildebrandt, Baltimore, Md.:

I have purchased one of your "Lightning" Freezers, and am very well pleased with it.

Emily R. Vitus, 62 Richardson St., Newton, Mass.:

We use the "Lightning" Freezer, and like it very much.

Mrs. H. W. Cady, Kilbourn, Wis.:

I have with great satisfaction, for more than a year, used your "Lightning" Freezer, and have no wish to change.

L. H. Carlisle, 85 Jones Ave., Memphis, Tenn.:

I am sure all you claim for the Freezer must be true. It seems a very desirable combination of all the excellencies in other freezers.

Miss Nellie W. Noble, 231 E. 42d St., Chicago, Ill.:

I have used the "Lightning" Freezer for some time, and would not take anything for it.

Mrs. M. Griffin, Eau Claire, Wis.:

I was just induced to use your "Lightning" Freezer on trial, and the trial was so satisfactory, I have used it for three years.

Ben. Rabidaux, Omaha, Neb.:

We have been using your "Lightning" Freezer for the last year, and are exceedingly well pleased with its work.

SAMPLE LETTERS FROM DEALERS.

CHICAGO.

Shepard Hardware Co., Buffalo, N. Y.,

DEAR SIRs.—In reply to your inquiry of the 13th inst., we would say, in selling several thousand of your "LIGHTNING" FREEZERS the past season, we do not know of any instance in which a complaint was made that the freezers failed to give entire satisfaction. Judging from this evidence, we are disposed to say that it is the best freezer in the market.

Yours truly,
HIBBARD, SPENCER, BARTLETT & CO.

ST. LOUIS.

Messrs. Shepard Hardware Co.,

GENTLEMEN.—We wish to say that during the past season we have sold a great quantity of your "LIGHTNING" ICE CREAM FREEZERS. We have found that it gives universal satisfaction, and we believe that it is as good a freezer, if not the best, on the market to-day. We believe that we will sell twice as many the coming season, as its merits are becoming better known.

Yours very truly,
A. F. SHAPLEIGH HARDWARE CO.

ST. LOUIS.

Shepard Hardware Co.,

GENTLEMEN.—For several years past we have handled Ice Cream freezers of different makes and varieties. This year we took hold of your "LIGHTNING" FREEZER, selling more of them than all others combined, and with better satisfaction to our customers and ourselves than those of any other kind. To use a common and rather homely expression, "The proof of the pudding is in the eating of it," and users of the "LIGHTNING" FREEZER, who have had years of experience, tell us it is *the best they ever had*.

Yours truly,
EXCELSIOR MANUFACTURING CO.

ST. LOUIS, Mo.

Shepard Hardware Co.,

GENTLEMEN.—Yours of the 13th received. We are pleased to say that we have had better success with your "LIGHTNING" FREEZERS than with any we have ever handled. Our customers have nothing but praise for them, and tell us, as their name indicates, they do "lightning" work.

Yours very truly,
JAS. BEAKEY STOVE CO.

CHATTANOOGA, Tenn.

Shepard Hardware Co.,

GENTLEMEN.—We have been selling your "LIGHTNING" FREEZERS for the past two seasons, and we are delighted with them. Our customers are much pleased. They give perfect satisfaction. We expect to sell quite a number of them next season.

Very respectfully,
T. A. SNOW.

BUFFALO, N. Y.

Shepard Hardware Co.,

GENTS.—We take great pleasure in stating that we believe that the "LIGHTNING" FREEZER is one of the very best made. We have yet to hear of a single complaint, while on the other hand, we have had any number of compliments as regards its successful work.

Yours sincerely,

WEED & CO.

DETROIT, Mich.

Shepard Hardware Co.,

GENTLEMEN.—This is the second year we have handled your FREEZER, and we must say that we are surprised and gratified at the continual recommendations that we are receiving for it. The best men in the State, one of whom, George E. Hubbard, of Flint, was in the store to-day, say that it will make twenty per cent. more cream, freeze it twenty per cent. quicker and better than any other freezer in existence. We know that if anybody will take the pains to investigate its merits, they will be a friend to it every time.

Yours truly,

S. A. MUNGER & CO.

WHEELING, W. Va.

Shepard Hardware Co.,

GENTLEMEN.—Replying to your favor of 13th, your "LIGHTNING" FREEZER has given our trade better satisfaction than any we ever sold before, and we have handled nearly all other makes.

Yours respectfully,

GEORGE W. JOHNSON'S SONS.

PITTSBURGH, Pa.

Shepard Hardware Co.,

GENTLEMEN.—Our experience with the "LIGHTNING" FREEZER the past season was highly satisfactory. They pleased our trade, and we shall continue handling them, with prospects for largely increased sales.

Yours very truly,

BINDLEY HARDWARE CO.

MILWAUKEE, Wis.

Shepard Hardware Co.,

GENTLEMEN.—We have handled your "LIGHTNING" ICE CREAM FREEZERS for the past two seasons, and placed our order with your representative a few days ago for the third season.

We are very much pleased to announce that we as well as our trade have found the "LIGHTNING" ICE CREAM FREEZERS perfectly satisfactory, and, from experience, we are ready to testify that your freezers are just as you represent them. In fact, they do the work they are intended for *quicker than any other Ice Cream Freezer in the market*. Our customers, especially those who have bought large sizes from us, claim that they are the best freezers they have ever worked, and would not be without them again could they not obtain another one of the same make.

Respectfully yours,

KOCH & LOEBER CO.

CHICAGO, ILL.

Shepard Hardware Co.,

GENTLEMEN.—In 1888 our trade in the "LIGHTNING" FREEZER was much larger than we expected, and we think it will be doubled in 1889.

The Freezer had a large number of compliments from our customers, *and not one complaint*. We consider it the best freezer in the market.

Yours respectfully,

C. SIDNEY SHEPARD & CO.

NEW ORLEANS.

Shepard Hardware Co.,

GENTLEMEN.—We have been handling the "LIGHTNING" FREEZER for two seasons, and have found it to be the best freezer we ever handled. It produces a better quality of cream in less time than any other freezer.

Truly yours,

THE H. HALLER M'F'G CO.

ELMIRA, N. Y.

Shepard Hardware Co., Buffalo, N. Y.,

DEAR SIR.—We have sold the "LIGHTNING" FREEZER for the two past seasons, and it has invariably given satisfaction, and is growing in popularity with our trade. The first year we handled it, a good many of our customers bought a few, and also kept the higher priced freezers on the market. Last year, however, a great many of them threw out the higher priced ones and kept only the "LIGHTNING." We do not hesitate to guarantee satisfaction on all we sell, and the principle on which it is constructed we consider the best. It is the easiest to operate of any machine we know, and taken on the whole, we consider it equal, if not superior, to any machine on the market.

Yours truly,

PRATT & CO.

TOLEDO, O.

Shepard Hardware Co.,

We have, with success, handled the Shepard "LIGHTNING" FREEZER since it was first put on the market, and in every instance it has given perfect satisfaction, being an easy, quick, perfect and economical freezer.

BOSTWICK, BRAUN & CO.

SPRINGFIELD, Mass.

Shepard Hardware Co.,

GENTLEMEN.—I have sold the "LIGHTNING" FREEZER the past two years, and believe it the best freezer on the market. Of the hundreds I have sold, not one has been returned, and not a complaint has in any case been made of them.

Yours, etc.,

CHARLES HALL.

SAN FRANCISCO, Cal.

Shepard Hardware Co.,

GENTLEMEN.—You will notice the large quantity of "LIGHTNING" ICE CREAM FREEZERS, shipped to me at different times during the past season, is sufficient evidence that the freezers give satisfaction and are in good demand by the trade in California.

They are certainly as near perfection as a freezer can be made. The cedar tubs and handsome finish of all the parts is what has built up a good trade throughout California and Nevada, for me, on them. I hope to double up sales this coming season on last season.

Respectfully yours,

OSCAR S. LEVY.

BOSTON.

Shepard Hardware Co.,

GENTLEMEN.—In answer to your inquiry as to our success with the "LIGHTNING" FREEZER, would say that they have proved the most satisfactory Freezers we have ever sold. Since the improvements have been made in them, we have not had a complaint, but to the contrary, the highest praise has been given them by our customers.

Respectfully yours,

PEABODY & WHITNEY.

PITTSBURGH, Pa.

Shepard Hardware Co.,

GENTLEMEN.—We have sold the "LIGHTNING" FREEZER for the past two years. Have found it satisfactory in every respect. Consider it equally as good as any in the market, and think we will be able to increase our sales in the future. We therefore recommend it to the public.

Yours truly, L. H. SMITH WOODEN WARE CO.

DAYTON, O.

Shepard Hardware Co.,

GENTS.—We have sold your "LIGHTNING" FREEZER for two years, and can cheerfully recommend it as a first-class freezer in every particular, doing its work quick, thoroughly and satisfactorily.

Yours, ENGLE, KRAMER & CO.

NASHVILLE, Tenn.

Shepard Hardware Co.,

DEAR SIR.—Your letter of the 26th inst. to hand. For the two years that we have been handling the "LIGHTNING" FREEZER, we have no fault to find, and the trade are pleased with it.

Yours truly, WEBB, STEVENSON & CO.

PHILADELPHIA.

Shepard Hardware Co.,

GENTLEMEN.—In answer to your favor of the 26th would say, we have sold and thoroughly tested your "LIGHTNING" FREEZER, and without any exaggeration, think it is the very best machine in the market. It has no equal. We can cheerfully recommend the said machine to all who are in need of a first-class freezer, both as to durability and economy. Our sales have rapidly increased, and we shall this season sell no other.

Very respectfully yours, ROGERS & MILLER.

ALBANY, N. Y.

GENTLEMEN.—Regarding the "LIGHTNING" FREEZER we beg to say, "None better, if as good."

Respectfully,
W. M. WHITNEY & CO.

CHICAGO.

Shepard Hardware Co.,

GENTS.—Please ship us the enclosed order of "LIGHTNING" ICE CREAM FREEZERS. This will be the third season we have handled these Freezers, and we take pleasure in saying that they are giving perfect satisfaction.

We are yours very truly, L. GOULD & CO.

PORTLAND, Me.

Shepard Hardware Co.,

Yours of the 26th inst. at hand. We can only base the merits of your "LIGHTNING" FREEZERS on our sales of them, which exceed by far any other Freezer we handle.

Yours truly, EMERY, WATERHOUSE & CO.

NEW YORK.

Shepard Hardware Co.,

GENTLEMEN.—Last year we sold a great many of your "LIGHTNING" FREEZERS, and they gave universal satisfaction.

Yours very truly,
JAS. S. BARRON & CO.

St. Louis, Mo.

Shepard Hardware Co.,

DEAR SIRs.—It is a pleasure to us to recommend your "LIGHTNING" ICE CREAM FREEZER to the trade. We handled several hundred last year, and were so well pleased with them that we will handle them exclusively this year.

Respectfully,

STANDARD STAMPING CO.

PROVIDENCE, R. I.

Shepard Hardware Co.,

GENTLEMEN.—We take pleasure in recommending your "LIGHTNING" FREEZER, which we have sold for the past two years with the best of success.

Please enter our order for three hundred, to be delivered in 1890.

Yours respectfully,

E. T. GEORGE & CO.

BIRMINGHAM, Ala.

Shepard Hardware Co.,

GENTLEMEN.—We take pleasure in recommending your "LIGHTNING" ICE CREAM FREEZERS, both to the trade and consumers. We have sold several hundred in the past two or three seasons, and have not had a single complaint. On the other hand, our friends have stated they are entirely satisfactory.

We expect to send you a good order in a short time for our coming spring wants.

Very truly yours,

FRANCIS, CHENOWETH & CO.

WILMINGTON, Del.

Shepard Hardware Co.,

GENTLEMEN.—Replying to yours of Nov. 26th, we sold the "LIGHTNING" FREEZER last season with great satisfaction to ourselves and customers. We think it the best in the market.

Yours,

CLEAVER & HEARN M'F'G CO.

St. Louis.

Shepard Hardware Co.,

GENTLEMEN.—Your "LIGHTNING" ICE CREAM FREEZER we think is a success, as we have received duplicate orders for a great many from our customers. We have sold a great many of them this year, and as you will notice this is our third order that we have placed with you. We think that next season you want to double your capacity.

Respectfully yours,

ST. LOUIS HARDWARE & CUTLERY CO.

P. S.—This recommendation has not been solicited by you.

BALTIMORE.

Shepard Hardware Co.,

GENTLEMEN.—We have sold the "LIGHTNING" FREEZER for several seasons, and have not had a complaint against it.

We are respectfully yours, W. H. COLE & SONS.

QUINCY, Ill.

Shepard Hardware Co.,

GENTLEMEN.—We are well pleased with "LIGHTNING" ICE CREAM FREEZERS, after selling them exclusively the past two seasons.

Yours truly,

COTTRELL HARDWARE CO.

Facetiæ.

CLEAR SOUP.—Take two pints of water, wash them thoroughly on both sides, pour into a dish or something, and stir around in the kitchen until tired.

PLUM PIE.—Get some dough, hammer out a front and back breadth. Line a dish with silesia, put in a veneering of dough, fill the dish with Brummel's cough drops, put on the top crust, feather-stitch around the edges and bake in a tinker's furnace.

POUND CAKE.—Mix up some flour and things, put them into a dish, bake for a while, then screw in the handle and commence to pound.

STOMACH CAKE.—Line a small boy with green apples and cucumbers. This can be prepared at short notice.

CALVES' FOOT JELLY.—Get trusted for a Chicago calf—they have the largest feet—cut off the calf, which can be used for making hash or chicken salad; wash the feet, thicken with glue, add a few molasses, strain through a cane-seated chair, pour it into a blue bowl with red pictures on it, set it in the shade to get tough. Then send it to a sick friend.

ICE CREAM.—Dry a piece of ice in the sun, stir in some cold cream or vaseline, fan it until it freezes, garnish with Christmas greens. This should be served with the soup.

HASH.—Chop up everything, add some ready mixed paint, then throw it away.

SOFT-BOILED EGGS.—Put a setting of eggs into a kettle of hot water at 6.57, let them boil until the clock strikes; serve on half shell.

TO REMOVE STAINS.—To remove fruit stains from a tablecloth, saturate the cloth in benzine, kerosene, and coal oil, sprinkle with gunpowder; apply a lighted match.

ONE-TWO-THREE CAKE.—One egg, two flour, three bounce.

AN INEXPENSIVE DISH.—Buy a five-cent plate.

TO DROP EGGS.—Let go of them.

LEMON PIE.—Line a pie plate with puff paste (see page 5,275), put in your lemons, build a lattice work over the top, and bake three weeks.

The summer will be hot Observe the spots on the Sun showing how to
Keep Cool



THE BABY ELEPHANT'S NEW TRICK

Possible applicable patents: 336591; 390002;
410773; 448375; 469456; & Design 14595

Posted Nov. 2020 by
Brian D. Szafranski, Elma NY USA
Please do not reprint for profit.